Sample Pearson BTEC Set Assignment Brief

Part B Set Assignment

Unit 5 – Cost Control for Supervisors

For use with:

Pearson International BTEC Level qualifications in Hospitality

Certificate / Subsidiary Diploma / Foundation Diploma / Diploma / Extended Diploma

Advised Supervised hours	3 hours

For completion by the centre

Qualification (select as appropriate)	Certificate / Extended Certificate / Foundation Diploma / Diploma / Extended Diploma
Assessment date	

Pearson BTEC

Instructions to Teachers/Tutors and/or Invigilators

The Pearson Set Assignment will be assessed internally by the centre using the unit Assessment Criteria detailed in the qualification specification. The assignment will be sampled by the Standards Verifier as part of the standards verification annual centre visit.

Learners should their preparatory work with them as stated in Part A.

Conditions of supervision

The Pearson Set Assignment should be carried out under supervised conditions. We advise that the Set Assignment be taken in more than one supervised session that can come to a total of 3 hours.

The Set Assignment must not be shared with learners before the supervised session arranged by the centre. Teachers/tutors and invigilators should note that they are responsible for maintaining security of the Part B Set Assignment and associated materials.

Outcomes for Submission

Each learner should submit:

- The Part A Workbook
- One task booklet which includes the following activities:
    - Activity 1: Calculation of the overall cost of hosting each afternoon tea party, calculation of how many afternoon teas to be charged in order to break-even.
    - Activity 2: Explanation of how financial information is used in the operation of hospitality businesses, using the profit and loss account to determine the performance of the Lake Hotel.

Instructions to Learners

Read the Set Assignment Information and Set Assignment carefully.

You must plan your time accordingly and be prepared to submit all the required evidence by the specified date.

You should use your preparatory work from Part A to complete the Part B Set Assignment.

You will be asked to carry out specific written activities, under supervised conditions, using the information provided.

Outcomes for Submission

You should submit:

- The Part A Workbook
- One task booklet which includes the following activities:
    - Activity 1: Calculation of the overall cost of hosting each afternoon tea party, calculation of how many afternoon teas to be charged in order to break-even.
    - Activity 2: Explanation of how financial information is used in the operation of hospitality businesses, using the profit and loss account to determine the performance of the Lake Hotel.
-

At all times you must work independently and must not share your work with other learners. You must complete an authentication sheet and submit this along with your work.

Set Assignment Information

In Part A you were asked to:

- Use the recipes to find suitable suppliers for the raw ingredients. Record where you will source the goods and evaluate the reasons you choose a particular supplier or suppliers.
- Find cost price for each of the ingredients.
- Use the costing sheets to cost each dish.
- Apply a suitable Gross Profit margin to the final costing sheet to arrive at a

selling price for the menu.

Part B Set Assignment Information

Additional costs for hosting afternoon tea parties

Item	Cost per event
Marquee hire	$50
Utilities	$10
Staffing	$30
Crockery hire	$20

ACTIVITY 1

a) Using your research and the information in the table above, calculate the overall cost of hosting each afternoon tea party.

b) Calculate how many afternoon teas need to be charged in order to break-even

This activity covers learning aims A and B.
A.P1, A.P2, B.P3, B.P4, A.M1, B.M2, A.D1, B.D2

The Lake Hotel					
	2019	**%**	**Variances %**	**2018**	**%**
Sales	**000's**			**000's**	
Rooms	980.4	67.60	13.81	861.4	65.7
Food	350	24.13		334.6	25.55
Beverage	120	8.27		115.0	8.75
Total sales	**1,450.4**	**100**		**1,311.0**	**100**
Gross profit					
Rooms	980.4	100	13.81	861.4	100
Food	*	70		217.5	65
Beverage	84.0	*		74.8	65
Total gross profit	**1,309.4**			**1,153.7**	
Labour costs	400.0	*	*	370.0	28.22
Variable costs	240.0	16.54	9	220.0	
Fixed costs (Inc. Head Office charge)	160.0	11.03	7.33	150.0	
Total costs	800.0	55.15	8.1	740.0	
Operating Profit	509.4	35.12	23.13	413.7	
Room Occupancy%		67			68
Average room rate achieved	£67.00			£58.00	
Average sleepers per room	1.4			1.4	
Restaurant covers	18,000			19,500	
Food average spend	*			£17.61	
Beverage average spend	*			£ 5.89	

Pearson BTEC

ACTIVITY 2
a) Explain how financial information is used in the operation of hospitality businesses. b) Use the profit and loss account to determine the performance of the Lake Hotel
This activity covers learning aim C C.P5, C.P6, C.M3, C.D2